

Cranberry Couscous Salad

Recipe By Rivky Kleiman



Cooking and Prep:  30
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

In the spirit of the upcoming Purim holiday, I challenged myself to come up with an interesting variation on a typical dish. Not wanting to stray too far from the norm (i.e. a dish that would really be eaten and enjoyed), I remembered a fabulous dish that my cousin Shani makes that always left me wondering whether it was a salad or side dish. Whatever you decide to serve this versatile, tasty dish for... enjoy! Serve with [Best Ever Grilled Baby Chicken](#)

Ingredients (14)

Salad

- 1 (8.8-oz./250-g.) box [Gefen Israeli Couscous](#)
- 1/2 cup [Gefen Dried Cranberries](#)
- 3/4 cup candied pecans, chopped
- 5 scallions, sliced

Dressing

- 1/3 cup canola oil
 - 1/4 cup **Tonnelli Apple Cider Vinegar**
 - 1 tablespoon water
 - 1 tablespoon **Gefen Honey**
 - 1 tablespoon orange juice
 - 4 cloves garlic, crushed or 4 cubes **Gefen Frozen Garlic**
 - 1 tablespoon lemon juice
 - 1/2 teaspoon turmeric
 - 1/2 teaspoon salt
 - 1/4 teaspoon dried basil
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Start Cooking

Prepare the Couscous Salad

1. Prepare couscous according to package directions and allow to cool.
2. Add dried cranberries, pecans, and scallions. Toss to combine.
3. Whisk together dressing ingredients in a small bowl. Pour dressing over couscous mixture. Toss and serve.

Note:

Refrigerates beautifully. Serve with **Best Ever Grilled Baby Chicken**.

Credits

Food and Prop Styling by Renee Muller

Photography by Moishe Wulliger